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(54) Title: METHOD OF PROCESSING A PROTEINOUS MATERIAL, A PRODUCT SO OBTAINED, AND USE THEREOF

(57) Abstract

The invention relates to a method of removing bovine insulin from a liquid fat-free proteinous material originating from cow's milk, wherein the liquid fat-free proteinous material originating from cow's milk, the material having a pH of 2 to 8, at a temperature below 65°C, is contacted with an adsorption resin, whereby the weight ratio of the proteinous material to be treated to the adsorption resin is at most 100:1, optionally combining with said resin treatment at least one ultra and dia-filtration treatment of the proteinous material, and, if necessary, the liquid material so obtained is concentrated into a protein concentrate and optionally dried to powder. The invention further relates to a substantially bovine insulin-free proteinous material so obtained, and to its use as the protein part or raw material in the preparation of substantially bovine insulin-free infant formulae or other special nutritive preparations or consumption milk, other milk drinks or other milk preparations, or as a raw material therein.